

## **Split Pea Soup**

1 Tbsp butter  
1 medium onion, chopped  
1 cup chopped celery  
9 cups water  
1 package (16 ounces) dried green split peas  
2 cups cubed peeled sweet potatoes or russet potatoes  
1 bay leaf  
1 1/2 tsp salt  
1 tsp dried thyme  
1/2 tsp pepper

Melt the butter in a large pot over medium heat. Cook the celery and onion until tender, about 3 to 5 minutes. Stir in the remaining ingredients and bring to a boil. Reduce heat, cover and simmer for 70 to 80 minutes or until the peas are tender. Uncover and remove from heat. Discard the bay leaf. Puree the soup until smooth, using an immersion blender. Or, wait for the soup to cool and puree in batches in a regular blender or food processor. Serve and garnish with sour cream, yogurt, cheddar cheese, croutons or nutmeg.

Source: Adapted from [Cooking for Seven](#)